



Ebook Directory
the best source of ebook

The book was found

Chocolate Making Adventures: Create Your Own Chocolate



Synopsis

From cocoa bean to mouth-watering treats... Make your own chocolate at home. Most recipes for homemade chocolate involve buying it from the shop then melting it. But what if it's actual chocolate itself that you want to make? Thanks to the recent widespread availability of cocoa beans and cocoa butter, chocolate-making has never been easier. You can create it on an ordinary kitchen stove. Learn to make different kinds of chocolate, then mould it into bars, sweets and even build with chocolate bricks, as you follow Rosen's quest to become a home chocolatier. 100 pages packed with recipes and tips by chocolate enthusiast Rosen Trevithick and featuring beautiful photographs by Claire Wilson of Live, Life, Explore. Includes:- Choosing Your Ingredients- Equipment- Techniques- Plain Chocolate, Milk Chocolate and White Chocolate- Vegan White Chocolate and Vegan Milk Chocolate- Chocolate-Free Chocolate (Carob)- Orange Chocolate- Marbled Chocolate with Cocoa Nibs- Lavender and Blueberry- Peppermint Creams- Pistachio Pralines- Amaretto Crème with Boozy Cherries- Chocolate Truffles- Millionaire's Salted Caramel Cups- Peanut Butter Cups With Oaty Biscuit- Candied Orange Peel- Dark Chocolate Gingers- Christmas-Spiced Chocolate Treats- Fondant Eggs...plus many more recipes and tips!

Book Information

File Size: 8257 KB

Print Length: 100 pages

Simultaneous Device Usage: Unlimited

Publisher: Trevithick Press (November 11, 2015)

Publication Date: November 11, 2015

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B017WUOSOE

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #384,254 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #32

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Chocolate #79

inÃ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Occasions > Gourmet
#103 inÃ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate

Customer Reviews

It's rare for me to get so into a cookbook, but this was so enjoyable, easy to read, and truly interesting. Most cookbooks I simply flip through in order to get new ideas and modify my own recipes, but this book actually taught me a lot of things I didn't know before reading it. This book has a wealth of knowledge about chocolate making -- different types of ingredients, where to find them and how to use them, equipment you will need and substitutions you can use, etc. The pictures are stunning and drool-inspiring. If you're curious about chocolate making or looking to begin making your own, this book is where to begin.

Great

As a chocolate lover, I thank you very much for this book. Great information about chocolate creating. Very helpful ideas.

I was told this is one of the only books to show you how to easily make your own chocolate from raw ingredients. I didn't really believe it, but on having a look online, it's true, there is very little information on actually making your own chocolate. There's plenty of books and websites on how to melt chocolate to make new shapes but that's not this book's main selling point. The book starts out with info on chocolate, then has the main recipes on how to make dark, milk and white chocolate basics. I volunteered and got involved with a facebook group to test out the recipes. I am normally someone who avoids spending too much time in the kitchen, but I soon got addicted. The ver first time I tried following the first recipe I didn't have a clue and didn't have half the proper tools for the job. I had no idea whether I was doing things correctly as I didn't know how the ingredients would react. Then I had to do it again and again and again as I wanted to get better. My colleagues like my new hobby as there I make far too much chocolate for me to eat. They always asked what liqueur I used, but it's just honey. There are also recipes for the insides. My particular favourites are peppermint creams and the clotted cream mousse. Sometimes I'll make my own chocolate for the outside and sometimes I'll melt a cooking chocolate to make things easier. None of the recipes have loads of ingredients. They are really simple. I do advise on reading the recipe thoroughly beforehand, especially whether to use teaspoons or tablespoons. One recipe said up to 6

teaspoons of honey. I used 4 tablespoons!!! There is a lot more info and help in the book such as troubleshooting, alternatives to recipes, what ingredients and moulds to use. As a whole book, this one seems to cover everything you need to know about making chocolate (and a note on how to best enjoy chocolate) Be warned, it's addictive. I am awaiting more moulds so I can make even more chocolates.

I read this cover to cover before publication as I am one of a select band of recipe testers. I began tentatively, not sure if what I was being asked to do would produce anything I fancied eating. All I can say is *It's a go with it.* The business of spreading the ingredients, vigorous mixing and re-melting sounds like a faff but it's quicker and less messy than making scones. At least, the way I make scones! Once you have perfected the technique you will never look back. You'll start to think of your own variations and you will suddenly find you have an amazing number of friends who want to help you sample them and decide on the best! If you enjoy experimenting in the kitchen, if you just love eating wonderful chocolate in flavours you can't buy, then you'll love this book. I bought a few silicone moulds which each cost much less than a box of chocolates and now I'm addicted to making as well as eating the delicious stuff. The author has put a lot of time into trying out techniques and recipes and has put in all the ground work so that we can fly. The photographs are spectacular. This is a great book. I'm buying the paperback too, as soon as it's available, because the photos are just too gorgeous and too colourful to hide away on a kindle.

Contains several chocolate inspired recipes from around the world.

I wish I would have found this book long ago. I am now making my own chocolate for everything! It seems the best!!!

[Download to continue reading...](#)

Chocolate Making Adventures: Create Your Own Chocolate Soap Making: 365 Days of Soap Making: 365 Soap Making Recipes for 365 Days (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, ... Making, Soap Making Supplies, Crafting) Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days Essential Oils For Chocolate Truffles, Chocolate Candy, and Chocolate Desserts: The 15 Minute

Guide To Making Chocolates With Essential Oils-How To Make ... Oils (Essential Oils for Chocolate Lovers) The Ultimate Soap Making Guide: Unique Soap Making Recipes & Complete Soap Making Guide for Beginners (Soap Making at Home, Soapmaking Guide, Soap Making Recipes, Soap Making Book) Chocolate Celebrations: A Comprehensive Chocolate Cake Recipe Book with Delightful Chocolate Cake Decorations Professor Chocolate Presents The Ultimate Guide to Finding Chocolate in New York City (Lower Manhattan & Brooklyn Ed.): 40 NYC Chocolate Shops Organized Into 11 Distinct and Digestible Walking Tours. The Beginners Guide to Making Your Own Essential Oils: Complete Guide to Making Your Own Essential Oils from Scratch & To Improve Your Health and Well-Being ... Health, Healing, Weight Loss, Coconut Oil) Make Your Own Manga: Create Your Own Original Anime Stories and Manga Comics! Blank Comic Book Make Your Own Comic Book: Create Your Own Comic Strips from Start to Finish (Large Print 8.5"x 11" 120 Pages) (Comic Sketch Book) (Volume 1) Make Your Own Perfume: How to Create Your Own Fragrances to Suit Mood, Character and Lifestyle Blank Comic Notebook : Create Your Own Comics With This Comic Book Drawing Journal: Big Size 8.5" x 11" Large, Over 100 Pages To Create Cartoons / Comics (Blank Comic Books) (Volume 8) Create!: How Extraordinary People Live To Create and Create To Live My Own Comic Book: Create Your Own Comic Strips from Start to Finish (Large Print 8.5"x 11" 120 Pages) (Blank Comic Books) (Volume 1) Dino Lab (Choose Your Own Adventure - Dragonlarks) (Choose Your Own Adventures Dragonlarks) Chocolate Cake Cookbook: 50 Healthy and Tasty Chocolate Cake Recipes - You Too Can Make Your Family Happy by Trying These Recipes at Home The Best Chocolate Chip Cookies: Mouthwatering Chocolate Chip Cookie Recipes to Satisfy Your Sweet Tooth Start Your Own Corporation: Why the Rich Own Their Own Companies and Everyone Else Works for Them (Rich Dad Advisors) Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)